

Christmas Shortbread Cookies

From the LCBO Magazine
Caleb's favourites!

Ingredients:

- 3/4 cup granulated sugar
- 2 1/2 cups all-purpose flour
- 3/4 cup rice flour
- 1 tsp salt
- 1 1/2 cup cold unsalted butter, cubed

Directions:

Preheat oven to 275 F

Add sugar to food processor - pulse to grind to fine.

Add flours and salt - process to blend.

Add cubed butter and process just till combined - DO NOT let form into ball.

Scrape mixture into large mixing bowl. Knead together gently to form dough.

Divide into thirds. Roll out each into circles ~ 1/2 thick.

Cut into shapes with cookie cutters. Place on ungreased baking sheet. Prick with fork. (*alternatively, spread on a large rimmed cookie sheet – cut into bars after baked and cooled a couple mins*)

Bake ~ 25 or 30 mins or till creamy coloured (it will harden as it cools).

Remove from oven and cool few minutes. Transfer to cooling racks to cool completely.

Can drizzle white or dark chocolate (use a fork) over cookies for nice touch.